

WAC 246-215-06100 Indoor areas—Surface characteristics (2009 FDA Food Code 6-101.11). (1) Except as specified in subsection (2) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be:

(a) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;

(b) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and

(c) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD UNIT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.

(2) In a TEMPORARY FOOD ESTABLISHMENT:

(a) If graded to drain, a floor may be concrete, machine laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud.

(b) Walls and ceilings must be constructed from a material that protects the interior from the weather and windblown dust and debris.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-06100, filed 1/17/13, effective 5/1/13.]